

## CHINESE SESAME NOODLES



CLOUDY

**SERVES: 6 to 8**

### DIRECTIONS:

1. In a large bowl, mix the peanut butter with hot water until creamy.
2. Whisk in the soy sauce, honey, garlic, and ginger.
3. Add the noodles.
4. Top with scallions, sprouts, and peanuts.
5. Serve warm or cold.

### INGREDIENTS:

1/4 cup creamy peanut butter  
1/2 cup hot water  
1/3 cup soy sauce  
2 teaspoons honey  
1 crushed garlic clove  
1 tablespoon chopped fresh ginger  
1 pound cooked spaghetti  
4 scallions, cut in 1/2-inch pieces  
Bean sprouts  
Chopped peanuts

1

© Disney

## CHINESE SESAME NOODLES



CLOUDY

**SERVES: 6 to 8**



Noodles don't come from Italy like most people think - they were first made in China at least 3,000 years ago.

2

© Disney